

This Page Is Inserted by IFW Operations  
and is not a part of the Official Record

## BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images may include (but are not limited to):

- BLACK BORDERS
- TEXT CUT OFF AT TOP, BOTTOM OR SIDES
- FADED TEXT
- ILLEGIBLE TEXT
- SKEWED/SLANTED IMAGES
- COLORED PHOTOS
- BLACK OR VERY BLACK AND WHITE DARK PHOTOS
- GRAY SCALE DOCUMENTS

**IMAGES ARE BEST AVAILABLE COPY.**

As rescanning documents *will not* correct images,  
please do not report the images to the  
**Image Problem Mailbox.**

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : **58-162252**

(43)Date of publication of application : **26.09.1983**

---

(51)Int.Cl. **A23L 1/195**

---

(21)Application number : **57-045589** (71)Applicant : **NITTO SEIFUN KK**

(22)Date of filing : **24.03.1982** (72)Inventor : **OGASAWARA TAKEO  
ITO SUKEHIDE  
SATO KOICHI  
ARAI KATSUHIRO**

---

## **(54) FLOUR MIX FOR TEMPURA (JAPANESE DEEP-FAT FRIED FOOD)**

### **(57)Abstract:**

**PURPOSE:** A flour mix for Tempura (Japanese deep-fat fried food) suppressing extremely the amount of oil sputtering during frying with an oil by a conventional cooking, obtained by blending grain flour and/or starch with protein showing thermally gelatinizing properties, protein not showing thermally gelatinizing properties, metal chelating agent, baking powder, and an emulsifying agent.

**CONSTITUTION:** A flour mix for Tempura obtained by blending 50W90wt% grain flour such as wheat flour, etc. and/or starch such as wheat starch with 5W 30wt% protein (e.g., glair powder) showing thermally gelatinizing properties, 3W 20wt% protein (e.g., soybean protein) not showing thermally gelatinizing properties, 0.05W2.0wt% metal chelating agent (e.g., glycine phosphate), 0.5W4wt% baking powder, 0.3W5wt% emulsifying agent, and, if necessary, a pH adjustor (e.g., sodium bicarbonate). Although this flour mix for Tempura has a high content of protein, a coating material is not made into a film, a frying oil is smoothly replaced with water, and a beautiful Tempura having crispy taste is obtained in a state to suppress oil sputtering.

---

### **LEGAL STATUS**

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than  
the examiner's decision of rejection or  
application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's  
decision of rejection]

[Date of requesting appeal against examiner's  
decision of rejection]

[Date of extinction of right]

Copyright (C); 1998,2003 Japan Patent Office